

Steak Omelet Pie

by Jimmie Huckins



Suzi Weston, Jimmie Huckins and her daughter

Ingredients

12 ounces beef sirloin steak
1/2 cup salsa or chili sauce
4 ounces shredded Monterey
Jack cheese
6 medium eggs
8 ounces sour cream
tomato slices
parsley

Directions

1. Brown sirloin steak in large skillet over medium-high heat. Drain excess fat.
2. Preheat oven to 375° F.
3. Slice steak into 1-inch by 1-1/4 inch strips and place into lightly greased 9-inch pie plate. Top with salsa. Sprinkle with cheese and set aside.
4. In a blender, combine eggs and sour cream. Cover and blend until smooth. Pour over mixture in pie plate.
5. Bake at 375° F for 20-25 minutes or until a knife inserted near center comes out clean. Let stand for 5 minutes before cutting.
6. Garnish with tomato and parsley if desired.

Serves 6-8

